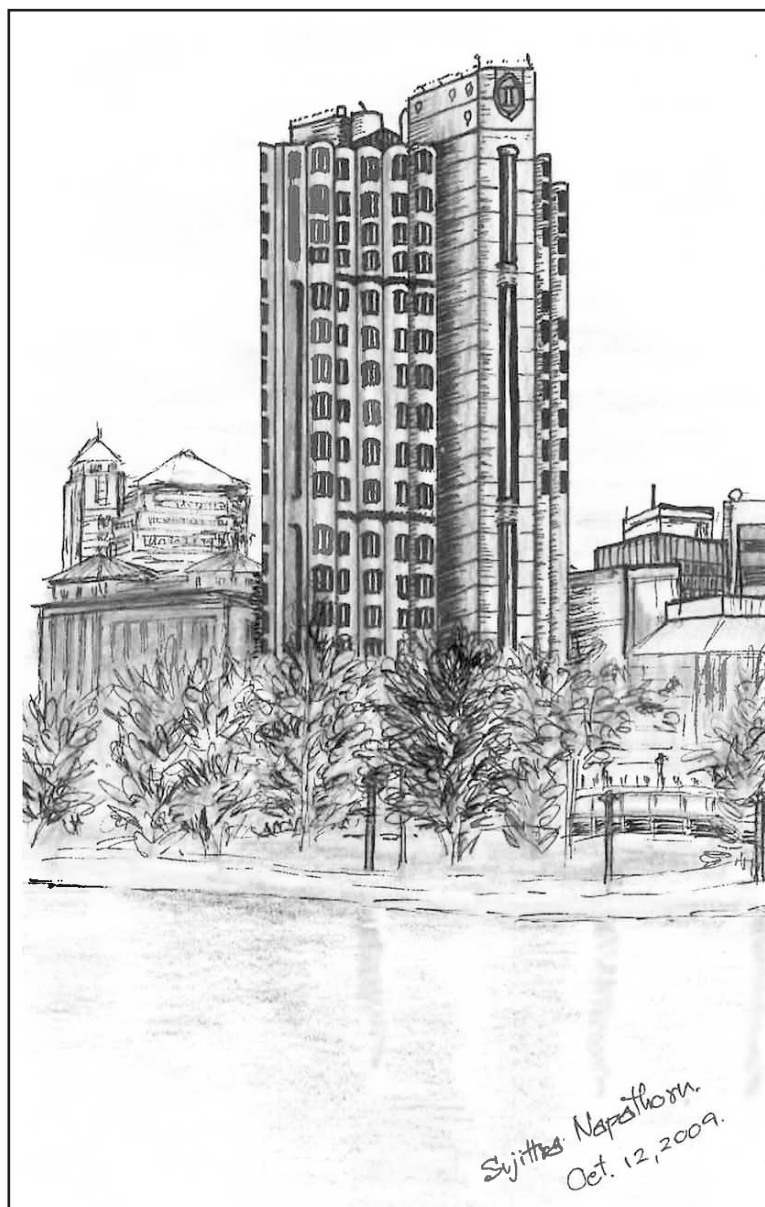


THE *Atrium*

FOOD & BEVERAGE MENU



FOOD AVAILABLE UNTIL

Sunday - Thursday: 10pm

Friday - Saturday: 11pm

Please advise our friendly staff of any dietary requirements.

ENTRÉE AND SMALL BITES

Coffin Bay Oysters (GF, NF, DF, A) Natural with mignonette	7 each
Pull-apart Garlic Loaf (V, CD, NF) Garlic butter, parmesan, slow roasted garlic	16
Steak Cut Chips (NF, DF) Herb salt	16
Butter-glazed Green Beans (CD, GF, V, DF option) Roasted shaved almonds	18
Boneless Korean Fried Chicken (NF, CD) Chicken thigh, gochujang glaze, shaved cucumber pickle, toasted sesame seeds	26
Crispy Port Lincoln Calamari (DF, A) Romesco, fresh herb salad	28
Falafel and Hummus Salad (VG, NF, GF option) Pickled red onion, Kalamata olives, cucumber, parsley & sumac salad, pomegranate molasses, grilled pita	28
Bourbon and Cola Glazed Pork Ribs (DF, NF, GF) Mustard-pickled red cabbage, chives	29
Port Lincoln Mussels (CD, A) Saffron cream sauce, chive, char-grilled sourdough	32

SHARE PLATTERS

Recommended sharing for 2-3 people

Mezze Platter (VG, CN) Trio of dips: hummus, eggplant and garlic, falafel, South Australia Rio Vista olives, grilled pita, cucumber, parsley & sumac salad	65
Charcuterie Platter (NF, P) Prosciutto, salami, smoked Wagyu, pancetta, brie, smoked cheddar, pickled chillis, South Australian Rio Vista olives, cornichons, pickled onions, piccalilli, and lavosh bark	78
Fisherman's Platter (CD, A) Natural Coffin Bay oysters with mignonette, saffron cream mussels, crispy calamari, steak-cut chips, aioli, romesco and chipotle mayo	90

Vegetarian (V), Vegan (VG), Dairy Free (DF), Gluten Free (GF), Contains Nuts (CN), Nuts Free (NF), Contains Dairy (CD), Healthy Option (H), Pork (P)

Seafood: Australian (A), Imported (I), Mixed Origin (M)

Whilst all care is taken in the preparation of all food, traces may be found due to shared premises and equipment

COMFORT MEALS

Roasted Corn Soup (VG, NF, GF) Charred corn, chilli oil, lime, corn chips	25
Caesar Salad (NF, CD, P, I) Baby cos, anchovy fillets, bacon, croutons, Parmigiano Reggiano, poached egg Add: Grilled Chicken \$9 Smoked Salmon (A) \$9	32
Nourish Bowl (GF, NF, VG, H) Roasted pumpkin, mushrooms, black rice, baby spinach, edamame, pickled carrot, furikake, yuzu-miso dressing Add: Egg \$4 Grilled Chicken \$9 Smoked Salmon (A) \$9	32
Spaghetti Primavera (V, CD, NF) Fresh seasonal vegetables, garlic, and South Australian extra virgin olive oil, Parmigiano Reggiano, Kalamata olives, fresh herbs	33
Club Sandwich (NF, DF, P) Soft ciabatta, chicken, bacon, egg, tomato, lettuce, mayo, steak-cut chips	34
Chicken Schnitzel (CD, NF) Garden salad, steak-cut chips Choice of: Gravy or Peppercorn Sauce Parmigiana	35 38
Char-grilled Wagyu Cheese Burger (CD, NF) Milk bun, gherkin, sliced tomato, cheddar cheese, mixed lettuce, burger sauce, steak-cut chips Add: Bacon \$5 Fried Egg \$4	36
Grilled Bratwurst (NF, CD, P) Mashed potato, sauerkraut, green peas, mustard, gravy	36
Fish and Chips (NF, CD, A) Beer battered snapper, steak-cut chips, lemon, homemade tartare sauce	38

Vegetarian (V), Vegan (VG), Dairy Free (DF), Gluten Free (GF), Contains Nuts (CN), Nuts Free (NF), Contains Dairy (CD), Healthy Option (H), Pork (P)

Seafood: Australian (A), Imported (I), Mixed Origin (M)

Whilst all care is taken in the preparation of all food, traces may be found due to shared premises and equipment

LARGE PLATES

Spicy mapo-inspired silken tofu (VG, GF, NF) Steamed jasmine rice	38
Chicken Inasal (CD, NF, DF option) Filipino style chicken, Sisig sauce, turmeric rice	49
Grilled Pork Chop (NF, DF, P) Pumpkin purée, brandy glazed apple compote, crispy kale, jus	52
Pan-seared Barramundi (NF, CD, A) Beurre Blanc, asparagus, kaffir lime oil	52
120-Day Grain Fed Angus Scotch Fillet (300gm) (NF, CD) King oyster mushroom, cherry tomato, with red wine jus	75

SIDE DISHES

Garden Salad (VG) Cucumber, cherry tomato, pickled onion, and lemon dressing	12
Grilled Chicken Thigh (NF)	14
Steak Cut Chips (NF, DF) Herb salt	16
Char-grilled Broccolini with Sesame (VG, NF) Light soy, sesame oil, toasted sesame sprinkle	16
Creamed Spinach (V, CD) Nutmeg	16

ANYTIME PLATES

Available 24 hours

Poached egg with Labneh and Grilled Pita (V, CD, CN) Free-range poached eggs, labneh, chilli oil, dukkah, pistachio, dill	32
Nourish Bowl (GF, NF, VG, H) Roasted pumpkin, mushrooms, black rice, spinach, edamame, pickled carrot, furikake, yuzu-miso dressing Add: Egg \$4 Grilled Chicken \$9 Smoked Salmon (A) \$9	32

Vegetarian (V), Vegan (VG), Dairy Free (DF), Gluten Free (GF), Contains Nuts (CN), Nuts Free (NF), Contains Dairy (CD), Healthy Option (H), Pork (P)

Seafood: Australian (A), Imported (I), Mixed Origin (M)

Whilst all care is taken in the preparation of all food, traces may be found due to shared premises and equipment

DESSERT

Chocolate or Vanilla Bean Ice-cream (per scoop) (CD, GF) Seasonal berries & chocolate sauce Add: Extra scoop \$6	10
Fresh Fruit Platter (GF, H, VG) Seasonal fruit and berries	22
Hot Croissant Bread Pudding (CD, CN) Crème anglaise, almonds, vanilla bean ice cream, seasonal berries	25
Tiramisu (CD, NF) Chocolate shards, cocoa powder, coffee syrup, seasonal berries	25
Vegan Chocolate & Strawberries (VG, GF) Aquafava chocolate mousse, strawberries	25
Apple & Rhubarb Crumble Tart (CD, CN, V) Baby apple, caramel sauce, vanilla bean ice cream	25
Local Australian Cheese Platter (V, CD, CN) Onkaparinga Brie, Smoked Cheddar and Onkaparinga Blue, lavosh bark, baby pear, quince paste, smoked almond, muscatels, seasonal berries	38

BEVERAGE MENU

BEER AND CIDER

On Tap		285mL Schooner	425mL Pint	570mL Imperial Pint
Hahn Super Dry	4.6%	10	14	16
Heineken	5.0%	12	15	17
Stone and Wood Pacific Ale	4.4%	12	16	18
James Squire Ginger Beer	4.0%	12	16	19
James Squire Orchard Crush Apple Cider	4.0%	12	16	19
Coopers Pale Ale	4.5%	10	14	17

Lower Alcohol

Heineken Zero	12
Coopers Light	12

Local Beers

Crown Lager	12
Coopers Sparkling Ale	12
Coopers Best Extra Stout	12
James Boag's Premium Lager	12

Craft Beers

Pikes Pilsner	15
Pikes IPA	15

Imported Beers

Peroni	12
Asahi	12
Stella Artois	14
Corona	14

Cider

The Hills Apple	14
Pear Cider	14

COCKTAILS & MOCKTAILS

Cocktails

Cocktail of the Month	Please ask at the bar for this month's special cocktail	26
Adelaide Aviator	Gin, Shiraz Gin, Elderflower, Maraschino Liqueur, Lime Juice	26
Cosmopolitan	Vodka, Cointreau, Lime Juice, Cranberry Juice, Sugar	26
Mojito	Rum, Sugar Syrup, Lime Juice, Mint Leaves, Soda Water	26
Toblerone	Frangelico, Kahlua, Chocolate Liqueur, Honey, Cream	26
Old Fashioned	Bourbon, Bitters, Sugar	26
Negroni	5th Floor Gin, Campari, Sweet Vermouth	28
Espresso Martini	Vodka, Kahlua, Espresso, Sugar	28
Long Island Iced Tea	Vodka, Rum, Gin, Tequila, Triple Sec, Cola, Lemon Juice	28
Margarita	Tequila, Cointreau, Lime Juice, Sugar	26

Mocktails

Lychee and Rose Fizz	Lychee, rose syrup, lemon juice, soda	18
Peach and Pineapple Cooler	Peach, raspberry, cranberry juice, pineapple juice, lime juice	18
Virgin Apple Sour	Cinnamon, apple, egg white, lime juice	18

SPIRITS

Vodka

Wyborowa	16	Martell VS	16
Absolut	16	Martell VSOP	20
Belvedere	18	Hennessey VSOP	22
Grey Goose	19	Martell XO	44

Cognac

Tequila

Olmecca Reposado	16	Galliano White	16
Don Julio Blanco	18	Galliano Black Sambuca	16
Don Julio 1942	26	Baileys	16

Liqueur

Rum

Havana 3YO White	16	Tia Maria	16
Bundaberg	16	Drambuie	16
Bacardi Carta Blanca	16	Southern Comfort	16
Sailor Jerry Spiced	16	Disaronno	16
Captain Morgan Black Spiced	16		
Havana Especial	16		
Havana 7YO Dark	18		
Kraken Black Spiced	18		

GIN

South Australia

Adelaide Gin	16
23 rd Street Signature	16
23 rd Street Violet	16
Australian Distilling Co. Shiraz Gin	18
KIS Wild	18
78 Degrees Dry	18
78 Degrees Sunset	18
Never Never Southern Strength	20
Prohibition Original	22

Victoria

Four Pillars Rare Dry	18
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England

Beefeater London Dry	16
Tanqueray London Dry	18
Bombay Sapphire	18
Plymouth Traditional Sloe Gin	20

Scotland

Hendricks	18
The Botanist Islay	18

Japan

Roku	18
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WHISKY

Classics

Jack Daniel's	16
Canadian Club	16
Jameson	16
Wild Turkey Rye	16
Gentleman Jack	20

Bourbon

Jim Beam	16
Wild Turkey	16
Maker's Mark	18
Maker's Mark 46	22

Japanese

Toki	20
Hibiki Harmony	32
Yamazaki 12YO	60

Blended Scotch

Chivas Regal 12YO	16
Johnnie Walker Black	18
Monkey Shoulder	18

Chivas Regal XV	22
Chivas Regal 18YO	28
Chivas Regal Royal Salute	50
Johnnie Walker Blue	52
Chivas Regal 25YO	85

Single Malt

Glenlivet Founder's Reserve	18
Glenmorangie 10YO	20
Glenfiddich 12YO	20
Ardmore Legacy	20
Aberlour 12YO	22
Laphroaig 10YO	22
Talisker 10YO	22
Glenlivet 15YO	24
Glenfiddich 15YO	24
Glenlivet 18YO	26
Caol Ila 12 YO	26
Oban 14YO	26
Lagavulin 16YO	26
Glenfiddich 18YO	32
Glenfiddich 21YO	45

WINE BY THE GLASS

All wines are served as 150ml pours unless otherwise stated

Sparkling Wine

				Glass	Bottle
N.V.	KI by Geoff Hardy	Adelaide Hills, SA	80% Chardonnay, 20% Pinot Noir	\$20	\$80
N.V.	Devaux "Cuvee D" Brut	Côte des Bar, FRA	55% Pinot Noir, 45% Chardonnay	\$30	\$120
Devaux ages their wines for 5-years - well beyond the 18-month requirement. A rich, creamy and well-balanced expression of champagne from a lesser known, but exceptional producer.					

White Wine

				Glass	Bottle
2026	Corryton Burge	Adelaide Hills, SA	100% Pinot Gris	\$16	\$64
2025	Stonehorse by Kaesler	Barossa Valley, SA	100% Chardonnay	\$19	\$76
2026	Rieslingfreak No. 3	Clare Valley, SA	100% Riesling	\$19	\$76
2025	Terre à Terre	Wrattonbully, SA	100% Sauvignon Blanc	\$21	\$85
2023	Camino "HSV"	Adelaide Hills, SA	100% Chardonnay	\$35	\$140

Red Wine

				Glass	Bottle
2025	Seppeltsfield	Barossa Valley, SA	100% Grenache	\$18	\$70
2023	Mollydooker "Scooter"	McLaren Vale, SA	100% Merlot	\$19	\$75
2021	Brockenchack "Hare Hunter"	Eden Valley, SA	100% Pinot Noir	\$20	\$82
2018	David Franz "Georgie's Walk"	Barossa Valley, SA	100% Cabernet Sauvignon	\$21	\$85
2024	Henschke "Henry's Seven"	Barossa Valley, SA	76% Shiraz 16% Grenache 7% Mataro 1% Viognier	\$23	\$92
2022	Kaesler "The Bogan"	Barossa Valley, SA	100% Shiraz	\$30	\$120

Rosé Wine

				Glass	Bottle
2025	Willunga 100	McLaren Vale, SA	100% Grenache	\$17	\$65

Dessert Wine

				Glass	Bottle
<i>Glasses served as 75ml pours</i>					
2023	Yalumba FSW Botrytis 375ml bottle	Adelaide Hills, SA	100% Viognier	\$17	\$70

Fortified Wines

				Glass
<i>Served as 60ml pours unless otherwise stated</i>				
	Seppeltsfield 10-year-old "Para Grand Tawny"	Barossa Valley, SA	Shiraz Dominant. Percentages undefined	\$16
	Penfolds "Grandfather" 20-year-old Rare Tawny	Multi-regional, SA	Shiraz, Grenache, Mataro and Cabernet plus nine minor others. Percentages undefined	\$60
1925	Seppeltsfield 100-year-old Para Vintage Tawny 30ml pour	Barossa Valley, SA	Shiraz, Grenache and Mourvèdre Percentages not recorded at vintage.	\$850

While all efforts are made to ensure vintages are accurate, we thank you for your understanding on occasional variation

CHAMPAGNE & SPARKLING WINE

Champagne may be the most famous and revered of all the wines. Chardonnay, Pinot Noir and Pinot Meunier are the only grape varieties permitted in wines that carry the Champagne name and must have undergone secondary fermentation in bottle.

While Champagne may be the king of sparkling wines, there are still many producers the world over that produce outstanding wines that provide great value. This also opens up many more exciting flavour profiles as winemakers are not restricted by law as to what grapes can be used in the production of these wines.

While in South Australia, trying a Sparkling Shiraz is always an interesting experience for the uninitiated.

General food matches: *Fresh Seafood, Fried Foods, Caviar*

Classic Blends – Chardonnay, Pinot Meunier & Pinot Noir

N.V.	KI by Geoff Hardy	Adelaide Hills, SA	80% Chardonnay, 20% Pinot Noir	750ml	\$80
2019	Corryton Burge "Martha Mae"	Multi-regional, TAS	Pinot Noir, Chardonnay	750ml	\$82
N.V.	Daosa "Natural Reserve"	Piccadilly Valley, SA	57% Pinot Noir, 35% Chardonnay, 8% Pinot Meunier	750ml	\$105
N.V.	Devaux "Cuvee D" Brut	Champagne, FRA	55% Pinot Noir, 45% Chardonnay	750ml	\$120
N.V.	Mumm Grand Cordon	Reims, FRA	45% Pinot Noir, 30% Chardonnay, 25% Pinot Meunier	750ml	\$175
N.V.	Perrier-Jouet Grand Brut	Épernay, FRA	20% Chardonnay, 40% Pinot Noir and 40% Pinot Meunier	750ml	\$195
2016	Louis Roederer "Cristal"	Aÿ, FRA	60% Pinot Noir, 40% Chardonnay	750ml	\$980

Rosé

N.V.	Deviation Road "Altair" brut Rose	Adelaide Hills, SA	40 % Pinot Noir, 35% Chardonnay, 25% Pinot Meunier	750ml	\$88
N.V.	Penfolds X Thienot	Champagne, FRA	30% Chardonnay, 20% Pinot Noir, 50% Pinot Meunier	750ml	\$210
2014	Perrier-Jouet "Belle Epoque"	Épernay, FRA	90% Chardonnay, 10% Pinot Noir	750ml	\$780

Blanc-de-Blancs – 100% Chardonnay

N.V.	Devaux "Blanc-de-Blanc"	Côte des Bar, FRA	100% Chardonnay	750ml	\$220
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Other Sparkling

2025	Hentley Farm "Blanc de Noir"	Barossa Valley, SA	100% Pinot Noir	750ml	\$85
2022	Majella "Sparkling Shiraz"	Coonawarra, SA	100% Shiraz	750ml	\$99
2025	Rockford "Black Shiraz"	Barossa Valley, SA	100% Shiraz	750ml	\$205

WHITE WINE

Aromatic Whites

These wines tend to exhibit, as the classification will hint towards, outstanding aromatic qualities. While not a definitive list Riesling, Gewürztraminer, Pinot Gris (or Grigio) and Müller-Thurgau are widely regarded to fall into this category. These wines tend to be somewhat ignored in favour of the more well-known varietals, but prove to be excellent when pairing with Asian foods.

General food matches: *Seafood, Green Salads, Thai Spices, Chèvre Cheese*

2026	Corryton Burge	Adelaide Hills, SA	100% Pinot Gris	750ml	\$64
2025	Artis "Jacopin"	Adelaide Hills, SA	100% Pinot Gris	750ml	\$65
2024	Max & Me "Morooloo"	Eden Valley, SA	100% Riesling	750ml	\$68
2025	Pewsey Vale "1961 Block"	Eden Valley, SA	100% Riesling	750ml	\$75
2025	Henschke "Innes Vineyard"	Adelaide Hills, SA	100% Pinot Gris	750ml	\$75
2026	Rieslingfreak "No.3"	Clare Valley, SA	100% Riesling	750ml	\$76
2025	Pikes & Joyce	Lenswood, SA	100% Pinot Gris	750ml	\$78
2024	Quartz Reef	Central Otago, NZ	100% Pinot Gris	750ml	\$82
2015	Kanta "Museum Release"	Adelaide Hills, SA	100% Riesling	750ml	\$99
2024	MMAD	Blewitt Springs, SA	100% Chenin Blanc	750ml	\$95
2025	Jim Barry "Florita"	Clare Valley, SA	100% Riesling	750ml	\$110

Sauvignon Blanc, Semillon & Blends

Crisp, elegant and fresh with flavours that vary from grassy to sweet tropical fruits depending on the region.

Adding the Sémillon helps to add softness and richness to the sometimes-acidic Sauvignon Blanc.

Food Matches: *Scallops and fresh fish, Caesar Salad, Poultry*

2025	Bec Hardy "Pertaringa Scarecrow"	McLaren Vale, SA	100% Sauvignon Blanc	750ml	\$65
2024	KI by Geoff Hardy	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$68
2024	Cullen "Dancing in the Sun"	Margaret River, WA	53% Sauvignon Blanc, 28% Semillon, 14% Chenin, 4% Chardonnay, 1% Verdelho	750ml	\$72
2024	Freycinet Vineyards	Freycinet, TAS	100% Sauvignon Blanc	750ml	\$75
2026	Shaw & Smith	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$79
2025	Terre à Terre	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$85
2023	Moss Wood	Margaret River, WA	100% Semillon	750ml	\$95
2020	Dog Point "Section 94"	Marlborough, NZ	100% Sauvignon Blanc	750ml	\$99

Chardonnay

Originating in Burgundy, Chardonnay is now grown in almost all wine producing countries. By itself the Chardonnay has relatively neutral flavours, though it gains many of its trademark aromas from the terroir in which it is grown, and (most influentially) the use of oak in its production.

To experience Chardonnay in a truly terroir driven style, look to the unoaked “gunflint” examples from Chablis in France. To enjoy your Chardonnay to its fullest, we recommend drinking at 10 degrees centigrade, slightly warmer than you would most other white wines.

Unoaked and Chablis Food matches: *Oysters, Scallops, Pork, Brie Cheese*

Oaked Food matches: *Poultry or Seafood with rich creamy sauces*

2025	Stonehorse by Kaesler	Clare Valley, SA	100% Chardonnay	750ml	\$76
2024	Pikes & Joyce “Sirocco”	Adelaide Hills, SA	100% Chardonnay	750ml	\$78
2024	Bremerton “Bâtonnage”	Langhorne Creek, SA	100% Chardonnay	750ml	\$100
2023	Ashton Hills	Piccadilly Valley, SA	100% Chardonnay	750ml	\$100
2024	Domaine William Fèvre “Petit Chablis”	Burgundy, FRA	100% Chardonnay	750ml	\$120
2025	Shaw & Smith “M3”	Adelaide Hills, SA	100% Chardonnay	750ml	\$130
2023	Camino “HSV”	Adelaide Hills, SA	100% Chardonnay	750ml	\$140
2024	Tapanappa “Tiers”	Piccadilly Valley, SA	100% Chardonnay	750ml	\$160
2023	Leeuwin Estate “Art Series”	Margaret River, WA	100% Chardonnay	750ml	\$330
2023	Penfolds “Bin 144 Yattarna”	Multi-regional, AUS	100% Chardonnay	750ml	\$420

Other White Varietals

The world of wine provides many opportunities for experimentation. The white varietals contained in this section are not as widely represented on wines lists but offer some wonderful surprises for those wanting to expand their understanding of the world of wine.

2025	Bremerton	Langhorne Creek, SA	100% Fiano	750ml	\$64
2023	John Duval “Plexus”	Barossa Valley, SA	41% Marsanne, 34% Roussanne, 25% Viognier	750ml	\$72

RED WINE

Pinot Noir

Considered by many to be the connoisseurs' varietal of choice due to its complexity and subtle nuances. Generally, one can expect a light to medium bodied wine with cherry and raspberry aromas, combined with other fresh red berries. This can be complimented by farmyard aromas, especially from Burgundian and aged examples.

General food matches: *Duck, Lamb, Mushrooms, Parmesan or Brie Cheeses*

2023	Corryton Burge "Cornelian Bay"	Cornelian Bay, SA	100% Pinot Noir	750ml	\$82
2021	Brockenchack "Hare Hunter"	Eden Valley, SA	100% Pinot Noir	750ml	\$82
2024	Josef Chromy "Estate"	Tamar Valley, TAS	100% Pinot Noir	750ml	\$92
2023	Tappanappa "Foggy Hill"	Fleurieu Peninsula, SA	100% Pinot Noir	750ml	\$112
2024	Felton Road "Bannockburn"	Central Otago, NZ	100% Pinot Noir	750ml	\$165
2023	Ashton Hills "Estate"	Adelaide Hills, SA	100% Pinot Noir	750ml	\$168
2022	Ata Rangi	Martinborough, NZ	100% Pinot Noir	750ml	\$240

Cabernet Sauvignon, Merlot and Bourdeaux Varieties

One of the most well-known wine blends made famous by the wines of Bordeaux. In France, Cabernet Sauvignon and Merlot are often blended with Cabernet Franc to create some of the world's most famous, expensive and best wines. Each varietal is used the world over either as single varietal wines or blended to different degrees with styles varying between country, appellation and winemaker.

General food matches: *Beef, Coq au Vin, Gruyère or Morbier Cheese*

2022	Terre à Terre	Wrattonbully, SA	100% Cabernet Franc	750ml	\$75
2023	Mollydooker "Scooter"	McLaren Vale, SA	100% Merlot	750ml	\$75
2023	Bowen Estate	Coonawarra, SA	100% Cabernet Sauvignon	750ml	\$78
2018	David Franz "Georgie's Walk"	Barossa Valley, SA	100% Cabernet Sauvignon	750ml	\$85
2021	KI by Geoff Hardy	Adelaide Hills, SA	100% Cabernet Sauvignon	750ml	\$90
2021	Pertaringa by Bec Hardy "Topsy Hill Single Vineyard"	McLaren Vale, SA	100% Cabernet Sauvignon	750ml	\$150
2023	Primo Estate "Joseph Moda"	Joseph Range, SA	80% Cabernet Sauvignon, 20% Merlot	750ml	\$185
2021	Brockenchack "DEN Reserve"	Eden Valley, SA	100% Cabernet Sauvignon	750ml	\$199
2022	Elderton "Ashmead"	Barossa Valley, SA	100% Cabernet Sauvignon	750ml	\$210
2019	Irvines "The Grand"	Eden Valley, SA	100% Merlot	750ml	\$210
2015	Château Mouton Rothschild 1 ^{er} Cru Classé	Pauillac, FRA	82% Cabernet Sauvignon, 16% Merlot, 2% Cabernet Franc	750ml	\$2,700

Shiraz and Rhône Varietals

If you ask those residing a stone's throw from here, South Australia is the Shiraz capital of the world – Local examples are known the world over to pack a punch as they do not hold back... one could say they are unapologetically in your face.

Shiraz (or Syrah) is a powerful and full-bodied varietal that generally exhibits black pepper, violet and dark berry notes. Aged examples of this varietal often start to take on more earthy flavours of truffle and leather. While stunning as a single varietal wine, Shiraz is particularly effective when used as a blending grape, as most notably seen in France's Rhône Valley where (in Châteauneuf-du-Pape) up to 13 grapes can be used in the blend.

General food matches: *Grilled and Braised Beef or Wild Game, Peppered Sauces, Cheddar or Blue Cheeses*

2025	Seppeltsfield	Barossa Valley, SA	100% Grenache	750ml	\$70
2018	KI by Geoff Hardy	Adelaide Hills, SA	100% Shiraz	750ml	\$79
2024	Henschke "Henry's Seven"	Barossa Valley, SA	76% Shiraz 16% Grenache 7% Mataro 1% Viognier	750ml	\$92
2022	Rockford "Moppa Springs"	Barossa Valley, SA	46% Grenache, 44% Mataro, 10% Shiraz	750ml	\$95
2018	Willunga 100 "The Tithing"	McLaren Vale, SA	100% Grenache	750ml	\$105
2022	Kaesler "The Bogan"	Barossa Valley, SA	100% Shiraz	750ml	\$120
2022	Mollydooker "Blue Eyed Boy"	McLaren Vale, SA	100% Shiraz	750ml	\$120
2021	Poonawatta "The Cuttings"	Eden Valley, SA	100% Shiraz	750ml	\$120
2021	Seppeltsfield "The Great Terraced Single Vineyard"	Barossa Valley, SA	100% Grenache	750ml	\$135
2023	Camino "Centenary Vines"	Adelaide Hills, SA	100% Grenache	750ml	\$140
2023	Hentley Farm "The Beauty"	Barossa Valley, SA	100% Shiraz	750ml	\$142
2020	E. Guigal Châteauneuf-du-Pape	Châteauneuf-du-Pape, FRA	70% Grenache, 15% Mourvèdre, 10% Syrah, 5% miscellaneous Rhône varietals	750ml	\$225
2022	Rockford "Basket Press"	Barossa Valley, SA	100% Shiraz	750ml	\$240
2022	Yarra Yering "Dry Red No. 2"	Yarra Valley, VIC	98.5% Shiraz, 0.5% Marsanne, 0.5% Mataro, 0.5% Viognier	750ml	\$225
2021	Elderton "Command"	Barossa Valley, SA	100% Shiraz	750ml	\$255
2022	Wirra Wirra "Chook Block"	McLaren Vale, SA	100% Shiraz	750ml	\$275
2019	Penfolds "St. Henri"	Multi-regional, SA	100% Shiraz	750ml	\$290
2016	KI "Tzimmukin"	Adelaide Hills, SA	76% Shiraz, 24% Cabernet Sauvignon	750ml	\$380
2023	Hentley Farm "Clos Otto"	Barossa Valley, SA	100% Shiraz	750ml	\$495
2016	Torbreck "Run Rig"	Barossa Valley, SA	100% Shiraz	750ml	\$595
2022	Kaesler "Old Bastard"	Barossa Valley, SA	100% Shiraz	750ml	\$620
2022	Jim Barry "Aramah"	Clare Valley, SA	100% Shiraz	750ml	\$850
2021	Henschke "Hill of Grace"	Eden Valley, SA	100% Shiraz	750ml	\$1,750
2005	Henschke "Hill of Grace"	Eden Valley, SA	100% Shiraz	750ml	\$2,250
2021	Penfolds "Grange"	Multi-regional, SA	100% Shiraz	750ml	\$1,880

The Best of the Rest

The red varietals contained in this section are not as widely represented on wines lists though offer some wonderful surprises for those wanting to expand their understanding of wine.

2024	Seppeltsfield	Barossa Valley, SA	100% Nero d'Avola	750ml	\$68
2024	Artis "Jacopin"	Adelaide Hills, SA	96% Nero d'Avola, 4% Pinot Noir	750ml	\$72
2024	Mitolo "Cinquecento"	McLaren Vale, SA	100% Sangiovese	750ml	\$75
2021	Irvine "Altitude"	Eden Valley, SA	100% Primitivo (<i>Zinfandel</i>)	750ml	\$80
2024	Bec Hardy "Lot 94 BSR"	McLaren Vale, SA	100% Tempranillo	750ml	\$80

ROSÉ WINE

Rosé, or "blush wines" as they are sometimes known, come a wide range of styles and can be produced from almost any grape varietal. Generally light and fruity, with flavours imparted from the black skinned grapes from which they derive their colour.

General food matches: Light salads, Salmon, Lobster, Young Cheddar Cheese

2025	Hentley Farm "Villain and Vixen"	Barossa Valley, SA	100% Grenache	750ml	\$72
2025	Willunga 100	McLaren Vale, SA	100% Grenache	750ml	\$65
2022	FROMM vineyards	Marlborough, NZ	90% Pinot Noir, 4.5% Syrah, 4% Malbec and 1.5% Viognier	750ml	\$88

DESSERT WINES

Sweet wines come in a variety of different forms, made in a variety of different fashions and tend to be a work of passion on behalf of the winemaker.

General food matches: Sweets, desserts, blue cheese

2023	Yalumba FSW Botrytis	Adelaide Hills, SA	100% Viognier	375ml	\$70
2024	Frogmore Creek Iced Riesling	Coal River, TAS	100% Riesling	375ml	\$75
2024	Terre à Terre "Late Harvest"	Wrattonbully, SA	100% Sauvignon Blanc	750ml	\$85

COLD BEVERAGE

Soft Drinks

Pepsi	6
Pepsi Max	6
Solo	6
Schweppes Lemonade	6
Schweppes Dry Ginger Ale	6
Schweppes Tonic Water	6

Juices

Orange / Apple / Pineapple / Cranberry / Tomato	8
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Water

Apani Still or Sparkling Water (500ml)	10
Apani Still or Sparkling Water (750ml)	12

HOT BEVERAGE

Barista Coffee

Large: Additional \$1	
Long Black and Espresso	6
Milk-based Coffee	7
Chai Latte	6
Matcha Latte	7
Iced Latte	8

LMDT Loose Leaf Tea

English Breakfast / Earl Grey / Chamomile / Peppermint / Green Tea / Lemon & Ginger / Darjeeling	10
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Alternative Milk Options
(Soy, Almond, Oat, Lactose-Free): Additional \$1

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